

A LA CARTE

BREAKFAST PORK TACOS

three tacos filled with scrambled eggs, slow roasted pork, black beans, pico de gallo and topped with feta cheese and avocado cream sauce 12

BACON & EGG SOBA BOWL 🌿

sautéed vegetables, gluten free soba noodles, kimchi, avocado and herbs with choice of thick cut bacon or tempeh and topped with a fried egg 14

EGGS OLE

one egg your way on top of black beans, potatoes and a corn tortilla with avocado, feta cheese and red or green enchilada sauce 9

AVOCADO EVERYTHING TOAST

toasted sourdough bread topped with avocado lemon mash, a sunny side up egg, tomato, pickled red onions and everything seasoning 9



SAVORY SERVED WITH YOUR CHOICE OF FRESH FRUIT, HOUSE POTATOES OR A BALSAMIC DRESSED SALAD

SPINACH & BACON SCRAMBLE 🌿

two eggs scrambled with onions, spinach, choice of bacon or tempeh - topped with feta and avocado cream with toast 12

MORNING MIX 🌿

two eggs scrambled with sautéed mushrooms, roasted red peppers and onions - topped with goat cheese and avocado cream with toast 11

VEGETARIAN BISCUITS & GRAVY

chipotle mushroom gravy served over two medium eggs and a from-scratch biscuit 12

BREAKFAST CROISSANT

choice of bacon, tempeh or turkey with a fried egg on top of sliced tomato and greens inside a cheddar cheese house baked croissant 12

SAUCY BREAKFAST BURRITO

choice of bacon, slow roasted pork, soyizo or tempeh with scrambled eggs, beans, potatoes and cheddar cheese in a wheat tortilla - topped with red or green enchilada sauce 13

SAUCY VEGAN BREAKFAST BURRITO 🌿

vegan chipotle chicken, turmeric rice, tofu scramble, beans, spinach, chipotle aioli and roasted red pepper with a choice of red or green enchilada sauce 13

BRUNCH TURKEY BURGER

a tender turkey patty with thick cut bacon, fried egg, provolone cheese, arugula, sliced tomatoes, onion and mayo on a kaiser bun 13

TURMERIC TOFU SCRAMBLE 🌿 ✨

tofu marinated in turmeric and scrambled with mushrooms, bell peppers, onion, sautéed spinach and tomatoes topped with avocado - served with toast 11

PASTRIES

MUFFINS

Blueberry 3
Lemon Poppyseed 3
Banana Nut 3

CROISSANTS

Chocolate 4
Plain 3

HOUSE TOAST

butter & homemade jam ... 2

*Bottomless
Mimosas!*

FROM OPEN TIL' 3
DRINK RESPONSIBLY PLEASE

\$10 WITH PURCHASE
OF ENTREE

SWEET

LEMON, VANILLA & CREAM CHEESE PANCAKES 🌿 ✨

with candied walnuts, warmed ginger syrup and whipped butter with maldon salt 12

BREAD PUDDING FRENCH TOAST

grilled homemade bread pudding, bananas, berries, hot caramel sauce and powdered sugar 11

VEGAN WAFFLE 🌿

a belgian waffle topped with fresh berries, agave syrup and topped with coconut cream 11

SUNRISE YOGURT BOWL

greek yogurt topped with fresh strawberries, blueberries, chia seeds, bananas, pumpkin seeds, granola and drizzled with honey 10

SUBSTITUTE COCONUT CREAM TO MAKE IT VEGAN 🌿

SIDES & ADD-ONS

TWO EGGS. 3
BACON 3
PULLED PORK 3
SOYRIZO 3
AVOCADO 2
ONE PANCAKE 5
FRESH FRUIT. 4
BREAKFAST POTATOES 4



VEGAN / VEGAN OPTIONAL



NEW MENU ITEM



CONTAINS NUTS

SALADS / BOWLS

WATERMELON & MINT SALAD

fresh watermelon, jicama, avocado, feta and mint on top of greens tossed in a honey basil dressing and topped with coconut milk drizzle and tajin almonds 11

QUINOA CHICKEN CAESAR

parmesan, quinoa, kale, roasted red peppers, cucumbers, chicken breast, shredded romaine, herbs and homemade croutons tossed in traditional caesar dressing 13

SMOKED SALMON NICOISE

honey smoked salmon, roasted red peppers, onions, cucumbers, kalamata olives, roasted red potatoes and a hard boiled egg on top of greens tossed in a corn dill vinaigrette 14

STRAWBERRY & SPINACH WITH CHICKEN

strawberries, sliced almonds, feta and chicken breast on a bed of spinach with balsamic honey vinaigrette 13

CERES BOWL

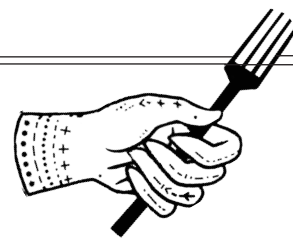
orzo pasta mixed with greek dressing and topped with cherry tomatoes, pickled red onions, sliced bell peppers, cucumbers, kalamata olives, feta cheese, mint, a scoop of turmeric hummus, drizzled tzatziki and toasted naan bread 12

EVERYTHING ZEN BOWL

arugula tossed with quinoa, edamame, pumpkin seeds and tahini dressing - with shaved beets, carrots and avocado 11

KALE & BLACK BEAN BOWL

cilantro rice topped with black beans, sautéed mushrooms, kale, feta cheese, roasted cherry tomatoes, avocado, green chili sauce, pickled red onions, vegan chipotle aioli and cilantro 12



THE DEN



SANDWICHES

SERVED WITH CHIPS OR BALSAMIC DRESSED SALAD (SUB GYPSY FRIES, SWEET POTATO SALAD or FRUIT - 2)

CHICKEN & PESTO SANDWICH

grilled chicken breast, pesto aioli, havarti cheese, arugula tossed with lemon and olive oil, sliced tomatoes and pickled red onions 12

TUNA MELT

albacore tuna mixed with green onions, celery, apples and mayo served hot with melted cheddar and tomato 12

PULLED PORK & PICKLED ONION

slow roasted pulled pork with melted havarti cheese, pickled red onion and horseradish aioli on a toasted bun 12

CHICKEN WALDORF CROISSANT

chicken salad with crisp green apples, grapes, walnuts, celery and mayo on top of mixed greens on a freshly baked croissant 12

COCKTAILS 10

CARELESS WHISPER lemongrass hibiscus tea infused vodka, honey water, lemon

HALLELUJAH homemade honey mint/ginger syrup with tequila, pomegranate juice & grapefruit juice - topped with gingerbeer

REBEL REBEL bitters, bourbon and blackberry ginger shrub

ACE OF SPADES bourbon, club soda, orange juice, triple sec and homemade preserves

TAKE IT EASY cucumber and strawberry infused Cruzan rum, lime juice and simple syrup

PURPLE RAIN raspberry, rosemary & ginger infused gin, muddled blueberries and lime with honey water and club soda

CAN I KICK IT? Roasted espresso infused Jameson whiskey, vanilla powder, cold brew coffee

BLOODY MARY 8
with a homemade bloody mary mix

BUBBLES

KOMBUCHA MIMOSA 8
CHAMPAGNE 6
MIMOSA 7
HIBISCUS 7

SANGRIA 8

RED red wine, housemade strawberry rum, apple brandy, triple sec

WHITE white wine with seasonal flavors

DRAFT BEER 7

ask about our 6 rotating beers on tap!

BOTTLED BEER

AYINGER CELEBRATOR Ger. doppelbock 6.7% . 10
CORONADO islander IPA 7% 7
AYINGER Oktoberfest 5.8% 9
10 BARREL cucumber sour 5% 6
MONTEJO lager 4.5% 5
AYINGER BRAU WEISSE Ger. heeweizen 5.1% . . 9
GOOSE ISLAND 312 wheat 4.2% 5
BUD LIGHT light lager 4.2% 4
ESTRELLA JALISCO mexican pils 4.5% 6

RED WINE

POSTALES MALBEC Argentina 7
MUREDA CABERNET SAUVIGNON Spain . . . 7
BLACK RIDGE PINOT NOIR California . . . 6

WHITE WINE

THREE PINES CHARDONNAY California. . 7
VILLA ALENA PINOT GRIGIO Italy 6
MUREDA SAUVIGNON BLANC California . 7

COLD LIBATIONS

PARADISE ICED TEA 2.75
ARNOLD PALMER 3.00
KOMBUCHA 6.00
LEMONADE 3.00
STRAWBERRY LEMONADE 3.50
LAVENDER LEMONADE 3.50
LEMONADE SLUSH 3.50
STRAWBERRY SLUSH 4.00
SODA 3.00
SPARKLING H2O 3.00
BOTTLED WATER 3.00
ORANGE JUICE 3.50
PINEAPPLE JUICE 3.50
GRAPEFRUIT JUICE 3.50
CRANBERRY JUICE 3.50

HOT CAFE

COFFEE 2.50
CAFE AU LAIT 2.75
CHAI TEA 3.75
CHAI LATTE 4.25
HOT COCOA 3.25
MAYAN COCOA 3.75
CAFE FRANCAIS 3.75
LATTE 4.25
MOCHA 4.75
MAYAN MOCHA 5.00
AMERICANO 2.75
RED EYE 3.25
LOOSE LEAF TEA 3.00

BANANA MOCHA 5.00
BANANA VANILLA 5.00
BOTTLED COLD BREW 5.50
ICED AMERICANO 3.00
ICED LATTE 4.00
ICED CAFE FRANCAIS 4.00
ICED MOCHA 4.50
ICED CHAI TEA 4.00
ICED CHAI LATTE 4.50

Desserts

ASK YOUR SERVER ABOUT OUR
CURRENT SELECTION

Bottomless
Mimosas!

FROM OPEN TIL' 3
DRINK RESPONSIBLY PLEASE

\$10 WITH
PURCHASE OF ENTREE